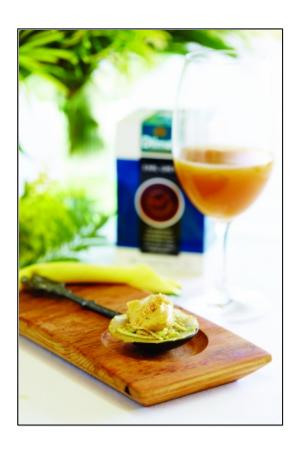
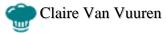


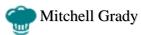
### SPICED CUSTARD, CASHEW AND APPLE





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- Sub Category Name Food Desserts
- Recipe Source Name Real High Tea 2014/15 Volume 2

### **Ingredients**

## SPICED CUSTARD, CASHEW AND APPLE Anglaise Mix

- 500g coconut cream
- 100g egg yolk

#### **Spiced Custard (Wattalapan)**

- 500ml coconut cream
- 200g palm sugar
- 2 tsp nutmeg
- 1 tsp cardamom
- 15g agar-agar

#### **Apple Salad**



- 1 apple, sliced
- 20ml sugar syrup

#### **Methods and Directions**

# SPICED CUSTARD, CASHEW AND APPLE Anglaise Mix

- Cook coconut cream and yolk as you would Anglaise.
- Cool. Set aside.

#### **Spiced Custard (Wattalapan)**

- Bring ingredients to the boil, whisking with great vigour to dissolve agar.
- Strain onto Anglaise mix and place in fridge till set.

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